

Eat, Drink, Be
SAN DIEGO

Eat

S'mores Waffle Recipe For National Toasted Marshmallow Day

National Toasted Marshmallow Day is on August 30th, and if there's ever been a better way to honor the unofficial end of summer, it's with an iconic fireside treat! Try your hand at North Park Breakfast Company's recipe for **S'more's Waffles**, and start your day with this bonfire delight.



S'mores Waffles

Recipe courtesy of North Park Breakfast Company

Serves 6

INGREDIENTS

Gluten Free Waffle Mix

3 Eggs

2 Cups Buttermilk

3 Cups GF Waffle/Pancake flour (We use Deanna's)

3 Tbsp Butter, melted

Ganache

1/2 Cup Milk chocolate chips

1/2 Cup Heavy cream

2 Tbsp Powdered sugar

Toppings

Marshmallow fluff

Graham cracker crumbs

INSTRUCTIONS

1. For the waffle mix, whisk eggs and buttermilk together, slowly add flour and whisk in until mix is smooth. Finally, whisk in the melted butter.
2. For the ganache: Place chocolate chips in a bowl. Bring heavy cream to a simmer on stovetop and then pour over chips. Let sit for 1 minute and then whisk to form a smooth ganache. Once it starts thickening a little, add the sifted powdered sugar and refrigerate until ganache becomes firm.
3. Grease up your waffle iron and scoop 1/2 cup of waffle mix, cook until done.
4. Using a small ice cream scoop, scoop some ganache on top of the waffle. Add desired amount of marshmallow fluff, and burn slightly with a torch. Finally, top with graham crackers.